

VIGNETI VILLABELLA



VIGNA MORLONGO

MONTEBALDO

Bardolino Doc

Classification: Montebaldo Bardolino d.o.c.

Type of wine: dry red

First vintage produced: 2020

Production zone: vineyards are in the south-facing morainic hills at Cavaion Veronese, in the hinterland of the lake, at the heart of the historic Bardolino Classico zone

Type of soil: clay mixed with limestone, typical of the morainic hills deposited by the glaciers that formed the area of the lake

Main grapes: Corvina, Rondinella and Corvinone

Training system: Guyot

Yield per hectare: approx. 10,000 kilos

Harvest period: end of September-beginning of October

Vinification: obtained by the traditional method of maceration and fermentation on the skins for approx. 10 days (between 22° and 25°C).

Maturation: in large oak casks and then spends a further period in the bottle prior to release.

TASTING NOTE

Colour: bright ruby red with garnet reflection

Nose: delicately fruity and fragrant, with notes of strawberries and spices (cloves, black pepper and ginger). Balsamic notes stand out with the ageing.

Flavour: dry yet rounded. It is spicy, with balance, freshness and a very easy-drinking style.

Serving suggestions: an extremely versatile wine, it can be drunk throughout a typical Italian meal: with assorted hors d'oeuvres, pasta sauce, risotto, ravioli, pasta and bean or other pulse-based soups grilled or stewed white meats or boiled meats in general. Also try it - rather cool - with stewed fish or polenta and baccalà (dried salted cod)

Alcohol: 13% vol

Serving temperature: 15°/18°C

Cristoforetti  *Delibarsi*

FAMIGLIE, VIGNE E OSPITALITÀ IN TERRA VENETA

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